



TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

Scandinavian Beet Salad

Recipe adapted from *Street*.

Makes 4 servings

For the salad:

- 1 ½ pounds small beets (two different types, if available)
- 1 bunch watercress, coarse stems removed
- ¼ cup flat-leaf parsley leaves
- 1 apple (preferably Fuji), cored and thinly sliced
- 1 cup toasted walnuts pieces
- ¾ cup dried currants

For the juniper vinaigrette:

- ¼ cup fresh lemon juice
- ¼ cup extra-virgin olive oil
- ¼ tsp kosher salt
- ¼ teaspoon freshly ground black pepper
- 2 teaspoons freshly ground juniper berries (use a spice grinder or mortar and pestle)

1. *Preheat the oven to 400°. Wash the beets, place them in an appropriately sized roasting pan and roast until tender. When cool, peel and cut them into 1-inch chunks.*
2. *While the beets are roasting, make the vinaigrette: Place all the ingredients in a blender and blend until emulsified.*
3. *In a large bowl, toss the beets with the watercress, parsley, apple, walnuts, currants and vinaigrette. Season to taste and serve.*